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MARICOPA COUNTY
ENVIRONMENTAL SERVICES DEPARTMENT

SPECIAL EVENTS PROGRAM

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Cross Contamination

Cross contamination is the transfer of bacteria or viruses from hands to food, food to food, or equipment and food contact surfaces to food. Preventing cross contamination requires good food safety habits such as frequent washing of hands, utensils, cutting boards, and work surfaces.

In the case of special events, with limited equipment and space, it is necessary to pay close attention to cross contamination to help prevent any type of foodborne illness.

Here Are the Facts:

One of the most common causes of foodborne illness is cross contamination. Cross contamination may occur when:

- ☞ Sick employee handles food
- ☞ Raw food contaminates a ready-to-eat food
- ☞ Food contact surfaces are not cleaned and sanitized properly and come in contact with a ready-to-eat food
- ☞ Equipment is used for multiple foods without cleaning and sanitizing between preparing foods



Hand-to-Food Cross Contamination:

- ☞ Wash hands properly, frequently, and at appropriate times
- ☞ Wash hands before putting on single-use gloves and change gloves frequently
- ☞ Wear gloves when handling ready-to-eat foods
- ☞ Cover cuts, sores, and wounds
- ☞ Keep fingernails short, unpolished, and clean.
- ☞ Avoid wearing jewelry
- ☞ Do not allow sick employees to work

Food-to-Food Cross Contamination:

- ☞ Separate raw animal foods from ready-to-eat foods during preparation and storage
- ☞ Separate different types of raw animal foods, such as fish, meat, and poultry, from each other except when combined in recipes. Each type of meat MUST be stored in its own cooler
- ☞ Separate unwashed fruits and vegetables from washed fruits and vegetables and other ready-to-eat foods
- ☞ Place food in covered containers or packages (Store in the refrigerator or cooler)
- ☞ Store chemicals away from food

Equipment and Food Contact Surface-to-Food Cross Contamination:

- ☞ Use only dry, cleaned, and sanitized equipment and utensils for food preparation
- ☞ Clean and sanitize work tables, equipment, and cutting boards after each use and before beginning a new task. For example, after cutting chicken, the knife and cutting board should be cleaned and sanitized before cutting tomatoes
- ☞ Clean and sanitize equipment for Potentially Hazardous Food (TCS) Items every 4 hours
- ☞ Maintain a fresh bucket of cleaning solution and a fresh bucket of sanitizing solution in the work area so that cleaning and sanitizing can be done easily
- ☞ Check the concentration of the sanitizing solution to make sure it is at appropriate levels.



SALMONELLA TYPHI

Typhoid Fever caused by the bacterium *Salmonella Typhi* is considered one of the Big 5 Illnesses. The Centers for Disease Control and Prevention estimates that 400 cases occur each year and 75% are acquired during international travel.

Typhoid Fever is considered a life threatening illness and can be prevented and treated. The bacterium lives only in humans and can be transmitted in healthy and ill persons through contact with feces.

Typhoid Fever will usually cause a high fever, stomach pains, headache, loss of appetite, and general malaise. On occasion, patients will have a rash of flat, rose-colored spots.

Operating with safe food practices and implementing an employee illness policy will help prevent an outbreak of *Salmonella Typhi*.

Centers for Disease Control and Prevention. (2012). Typhoid Fever. Retrieved from http://www.cdc.gov/nczved/divisions/dfbmd/diseases/typhoid_fever/

Tasting Events—Requirements to Keep in Mind

In order for a vendor to sell or give away food or drinks at a Tasting Event, a permit issued by MCESD is required for each vendor. Common issues seen at these events include food not being protected, unsuitable hand washing station, not serving single portions, and no waste receptacle nearby. Please keep in mind the following requirements for Tasting Events:

- ☞ All food and beverages must be from an approved source. Commissary Agreements are required from a licensed facility for all advanced food preparation and food storage, unless potentially hazardous food items are purchased fresh daily. Commissary visit logs and receipts are required to be onsite at the vendor event location.
- ☞ All food and condiments must have proper protection to prevent contamination. This includes physical barriers like lids and sneeze guards.
- ☞ Non-latex gloves are required when handling any ready-to-eat food items. Bare hand contact of ready-to-eat food items is prohibited.
- ☞ Food sampling is limited to non-potentially hazardous foods and those potentially hazardous foods that require limited preparation. These minimum preparations mean food preparation is limited to assemble-serve, cook-serve, chill-serve, and/or hold-serve or otherwise determined by this Department. This reduces excessive steps where food may become contaminated.
- ☞ Time only as a public health control cannot be used. All potentially hazardous foods prepared at or sold by the vendor shall be prepared on the same day of sale or service.
- ☞ Vendors shall not prepare or offer for sale any type of potentially hazardous food that is raw or raw-marinated without a proper consumer advisory.
- ☞ Only single service utensils and containers may be used for serving samples. Single service items may not be reused.
- ☞ Customer self-service for food/drink samples and bulk dispensers are prohibited. Each sample shall be prepared by the operator and handed to the customer, or the samples shall be placed in single service containers for consumption.
- ☞ All food products that have not been sampled by the end of the business day must be discarded.
- ☞ Ice that is consumed or contacts food shall be manufactured inside an approved permitted food service establishment using potable water.
- ☞ Ice chests and reach-in refrigerators are acceptable to maintain all cold potentially hazardous food (TCS) at less than 41°F. If using an electrical fridge for cold holding, ensure that it reaches an ambient temperature of 41°F before placing food in it.
- ☞ A probe thermometer should be available to check temperatures.
- ☞ A hand wash station must be easily accessible for each booth and no more than 25 feet from the food preparation and service areas within the booth. A plastic-lined waste container shall be easily accessible from the vendor location when sampling is conducted for the disposal of used single service items and other waste products.
- ☞ Have fun!



What Defines an Event?

An event is a public gathering such as a fair, festival, circus, exhibition, carnival or tasting. It does not include youth league games, swap meets, farmers/public markets, workplace social events or potlucks. If you are a Temporary, Seasonal or Special Event establishment, you can only operate at the event if it has been approved by the Maricopa County Environmental Services Department (MCESD) Special Events Program.

The Event Coordinator must submit a Coordinator Application to the Department for approval. The Coordinator may also submit the individual permit applications for all vendors at the event at one time or each vendor submits their own, which includes a questionnaire. This questionnaire ensures the applicant is following all applicable Health Regulations.

The applications will be evaluated to determine if a Temporary or Seasonal Permit is required or if the vendor has another valid MCESD permit that can be used at the event such as special events food establishment, food catering, mobile food unit, pushcart or food peddler.

Examples of criteria used to approve the event include:

- ☞ Completed application submitted by the Event Coordinator
- ☞ Registration with the local municipality as an event
- ☞ Related to a public holiday or celebration
- ☞ Advertised to the general public
- ☞ Single event held for no more than 14 consecutive days for Temporary and Special Event Establishments
- ☞ Single Seasonal Event at one location with a duration of 15-120 consecutive days within a permit year

For more information or current permit applications and guidelines, please visit our website at:

<http://www.maricopa.gov/EnvSvc/EnvHealth/SpecProg/SpecEvents.aspx>



TYPHOID FEVER

How is Typhoid Fever Spread?

- By infected people and carriers with feces on their hands touch the food.
- From food contact surfaces that have been contaminated with feces.
- Consuming contaminated food during international travel.

Ways to Prevent Spread of Typhoid Fever:

- Do not handle food or food contact surfaces when you are sick.
- Wash your hands with soap and water.
- Wash fruits and vegetables.
- Cook meat, fish, and shellfish thoroughly.
- Clean and disinfect food contact surfaces.
- Wash table linens, napkins, and other laundry thoroughly.
- Get vaccinated against typhoid fever.



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About the Special Events Program

The Maricopa County Special Events Program is responsible for the permitting and inspection of food establishments that are operated in conjunction with a qualified *Event*. An *Event* is defined as a public gathering such as a fair, festival, circus, exhibition, carnival, or food/drink tasting. In order to sell or give away any food at an *Event*, the interested party must submit a permit application to the department. The application will be evaluated to determine if a permit is needed or if the applicant already has a valid permit (food catering, mobile food unit, pushcart, food peddler) that may be used at the special event. If needed, one of the following types of permits will be issued upon approval and fee payment.

- Temporary Food Establishment Permit - a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event.
- Seasonal Food Establishment Permit - a food establishment that operates in conjunction with one event that operates for 15 to 120 consecutive days within any permit year. At the termination of the event, the seasonal food establishment shall be removed from the premises or shall cease operation as determined by the department.
- Special Event Food Establishment Permit - a food establishment that operates in conjunction with one event that operates for not more than 14 consecutive days. At the termination of the event, the special event food establishment shall be removed from the premises or shall cease operation as determined by the department.

For current permit applications and guidelines please visit our website located at:

<http://www.maricopa.gov/EnvSvc/EnvHealth/SpecProg/SpecEvents.aspx>

Approved Food Source: Food Transported Across State Lines



Approved food source and maintaining foods in good condition are critical components of overall food safety at special events. Foods are required to be from an approved source if it is being sold or used at any special event. All vendors must have a commissary log or receipts available to verify that foods are from an approved source.

We understand that for many special events there will be vendors that travel from other states to participate in the amazing events that take place within Maricopa County. However, the use of foods that are prepared and or purchased out of State is prohibited and taken across State lines by the vendor is prohibited. All foods must be purchased the same day as the event and the vendor must have receipts available

Vendors may use a commissary within Maricopa County for all food storage and must maintain a commissary visits log onsite. Vendors that wish to purchase food from an out of State supplier and have it shipped directly to a local commissary for food storage may do so as long as they maintain a commissary visits log and receipts.

Ensuring food is safe and wholesome is key to protecting the public's health. We encourage you to contact our Program if you have any questions regarding your food source.

